

## Appetizers

### Soup du Jour

Our Student Chefs Selection of the Day

Cup \$3.50

Bowl \$4.75

### Arugula, Watercress, and Oven Roasted Duck Breast Salad

Cherry Tomatoes, Green Onions, Gingered Soy and Wildflower Honey Dressing

\$6.95

### Ravioli of the Day

Fresh Made, with Fresh Flavours, Every Week.

\$5.95

### St Agur Blue Cheese and Sweet Onion Tart

Balsamic Reduction, Green Apple and Grapes

\$5.95

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## Mains

### Pear, Brie, and Double Smoked Bacon Panini

Your Choice of a Cup of Piping Hot Soup, or Mixed Green Salad

\$8.25

### Smoked Pork Tenderloin

Root Vegetable Mash, Seasonal Vegetables, Red Currant Demi.

\$10.95

### Chef's Special

As the Season Changes, so do our Specials.

*Prices Vary*

### Roasted Pacific Long Line Halibut

Citrus Butter, Cumin Spiced Rice, Vegetables Du Jour

\$10.95



## Desserts

### **Maple Syrup Crème Brûlée**

Maple Decadence, One Spoonful at a Time.

Served with a Hazelnut Biscotto.

**\$5.95**

### **Lemon Zucotto**

Our twist on a classic. Citrus curd layered with a Frangelico Marscapone Cream,

On a Toasted Hazelnut and Rice Crispy Base

**\$5.75**



### **Chocolate, Chocolate, Chocolate**

In Ever-Changing Variations. Please Consult Your Server for Today's Selection.

**\$6.75**

### **Coffee or Tea Anyone!?**

The Dunlop House is Proud to Serve Level Ground Coffee as Well as a Selection of Caffeinated and Decaffeinated Teas.



Any relevant taxes will be added to the price of your meal.